

Bell Pepper Jam

8 bell peppers, seeded and diced

2 Tbsp salt

1 cup cider vinegar

2 cups sugar

1 lemon, quartered

1. Grind bell peppers and toss with salt.
2. Allow to rest at room temperature for 4 hours.
3. Drain and reserve liquid for another use.
4. Combine pepper pulp with vinegar, sugar and lemon in a heavy saucepan.
5. Simmer until syrupy and the peppers seem fully cooked.
6. Smile.